

PEAK

R E S T A U R A N T

Spicers Peak Lodge comes from very humble beginnings. Formerly a potato farm, the Lodge was built with the intention of embodying a uniquely Australian brand of relaxed luxury, supported by the stunning natural environment in which we are located - Bundjalung Country.

Today, The Peak Restaurant aims to elevate that idea of luxury to another level. With Head Chef Dean Alford heading up the kitchen and Sommelier Nivard Nelson pouring incredible wines, our goal is to define modern Australian cuisine and embody the restaurant's ethos of 'the best of Australia on a plate'.

Sourcing the most sought after premium Australian produce, the food draws on the narrative of the great Aussie battler – the stories of the people who rise early and toil tirelessly, who pit themselves against all that Mother Nature brings - the devastating droughts and ungodly weather - and who continue to provide these amazing morsels for us to enjoy.

From the fishermen sustainably sourcing premium seafood to the farmers raising rare and heritage poultry, there are countless faces behind the scenes working to make what we do possible.

Our hope is that you, our guests, would see beyond the plate - that this is more than food and service; it's about the people behind the dish. We endeavour to shine a spotlight on the remarkable people who help make it all possible. From drought-stricken farmers to passionate boutique one-man-operation provedores, without our support as a community, such extraordinary produce would be lost to the pages of history.

So we invite you: enjoy another glass of wine, perhaps an extra serving of dessert, and take a moment to ponder.....where does my food come from?

Head Chef | Dean Alford
Sommelier | Nivard Nelson

PEAK

RESTAURANT

tasting menu

Our chefs tasting menu is designed for the entire table to enjoy.

\$105 pp / \$60 wine match

Chefs Selection of Snacks

NV Bianca Vigna, *Prosecco*, Veneto, Italy

FNQ Cured Cobia

2018 Vivo, Arneis, Barossa Valley, SA

Fraser Isle Spanner Crab

2018 Skillogalee, Riesling, Clare Valley, SA

Salt Bush Lamb Rump

2017 Dandelion Damsel of the Barossa, *Merlot*,
Barossa Valley, SA

White Chocolate, Rhubarb

2018 Frogmore Cree, Iced Riesling, Hobart, TAS